



# APPLICATION FOR TEMP FOOD PERMIT

55 S 500 E

Heber City UT 84032

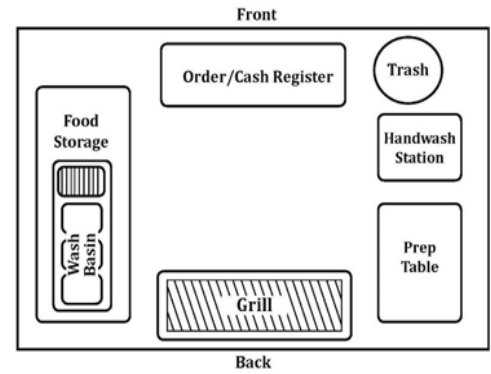
435-657-3264

<b>Establishment Information</b>		
Establishment Name:	Owner Name:	
Mailing Address:	City/State/Zip:	
Email Address:	Phone Number:	
Commissary Name, Address and Phone #:		
<b>Event Information</b>		
Name of Event:	Date(s) of Event:	
Event Organizer:	Event Organizer Phone:	
Event Location:	Set Up Time:	Event Hours:

<b>Menu</b>						
<p>Only approved food items listed below can be served. All food must be prepared on-site or at a permitted facility. WHCD has a <b>limit of 4 TCS foods per booth</b> unless approved by WCHD. List all prepared foods, beverages, and condiments to be served. <b>Menu changes require a new application.</b> Use an additional page if needed.</p>						
Food Item/Ingredients	Where purchased?	Final Cook Temp	Prepared on-site Yes      No		How served Hot      Cold	
<p align="center"><b>Office Use Only</b></p> <p>Fee \$40 X _____ (# of days)      If received 7 days prior to event \$50 X _____ (#of days)      Total \$ _____</p>						
Permit No.:		Received By:				
<p>Payment Date: _____ <input type="checkbox"/> Cash      <input type="checkbox"/> Check # _____ <input type="checkbox"/> Credit/Debit</p>						
EHS Approval Name (Print):			Initial:		Date:	

**In the following space, provide a drawing of your proposed Temporary Food Establishments.**

- Draw and label all equipment, food preparation tables, food storage, dishwashing, and handwashing station.
- See provided example

This image shows a full page of blank graph paper. The grid consists of thin, light gray horizontal and vertical lines that intersect to form small squares across the entire surface. There are no margins, text, or other markings on the paper.

1. Where will you get your water and how will you store it?	
2. Describe your hand sink station:	
3. How and when will cooking utensils be cleaned and sanitized?	

4. How will food contact surfaces be cleaned and sanitized?	
5. What type of sanitizer are you using? How will you check the concentration?	
6. How will you cook TCS (temperature control for safety) foods?	
7. How will you measure the temperature of your TCS foods?	
8. How will TCS foods be held? Cold products must be 41°F or less and hot must be 135°F	
9. How will you store raw TCS food items?	
10. How will you store paper goods and cooking utensils?	
11. How will garbage be stored and removed at the end of the day or event?	
12. What will you do with leftovers?	
13. How will you dispose of grease and wastewater?	
14. Does someone have a food handler card? Who?	

Final Review	
INITIAL NEXT TO EACH STATEMENT TO CONFIRM UNDERSTANDING AND COMPLIANCE	
1. Set up a hand wash station with dispensed soap, paper towels, and a continuous or hands-free spigot before food prep begins. Maintain it throughout the event. Establishment will be <b>CLOSED</b> if not properly set up.	_____
2. Bare hand contact with any ready-to-eat food item is <b>NOT ALLOWED</b>	_____
3. All Time & Temperature Control for Safety (TCS) “cold” foods kept at or below 41°F, including during transport. Keep “hot” TCS foods at or above 135°F at all times. <b>DISCARD ANY TCS (COLD OR HOT) FOODS IN THE TEMPERATURE DANGER ZONE.</b>	_____
4. The establishment must have at least (1) person present with proof of a valid food handler permit.	_____
5. Dispose of wastewater in the public sewer system. This includes wash water and ice melt. Do not discharge wastewater on the ground, into storm drains, or waterways.	_____

6. Use potable water for all establishment operations. Use food-grade hoses dedicated solely to obtaining potable water. The establishment will be <b>CLOSED</b> if not using potable water.	_____
7. All food must be obtained from an approved source.	_____
8. Garbage and refuse containers in the booth must in leak proof containers and be lined with plastic bags and emptied frequently enough to prevent spills or nuisances.	_____
9. All food must be prepared on-site, or at a permitted food establishment/commissary.	_____
10. The permit to operate must be posted in public view.	_____
11. I understand the following conditions <b>WILL WARRANT IMMEDIATE CLOSURE</b> : a. Lack of a valid permit. b. Lack of a properly set up handwash station. c. Foods prepared at home. d. Imminent health hazards and/or gross negligence. e. Lack of equipment or capacity to hold foods under proper temperature control. f. Lack of potable water. g. Lack of sanitizer for surface cleaning and dishwashing if applicable	_____
12. I have received the booth self inspection sheet and temp food guidelines.	_____

In consideration of the granting of said permit, I hereby specifically agree to each of the following conditions and specifically waive all objections thereto:

1. During the term of said permit, I and my employees will allow Health Department inspectors' access to the premises during normal working hours to conduct such inspections as may be necessary to guarantee compliance with health codes. I specifically waive any right to demand the issuance of a search warrant or other investigative order prior to conducting such inspections.

I hereby certify that all information provided is correct, and I fully understand that any deviation, without approval from the Wasatch County Health Department, may result in the suspension of any permit issued. I understand that compliance with all rules and regulations, as defined in the Utah Code R392-100 (Food Service Sanitation) and the WCHD Food Service Regulation, is a requirement for obtaining and maintaining a permit in Wasatch County. The permit is only valid for the public events and the inclusive dates listed on it. The Environmental Health Sciences Division can make additional requirements as necessary.

Signature of Applicant\_\_\_\_\_ Date \_\_\_\_\_Person in Charge\_\_\_\_\_

